



# White Apple Vermouth

CHEERS TO SOUTH TYROL

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# Apple, wine and herb base

.THE ESSENCE OF THE VERMOUTH.



500 ml dry white wine (Pinot Blanc)



3 apples (Gravensteiner)



1 tsp wormwood



1,5 tsp angelica root



2 tsp yarrow

Cut the Gravensteiner apples into small pieces and blend them together with the white wine until a light, aromatic liquid forms.

Pour everything through a fine sieve into a saucepan, leaving only the delicate juice.

Now it's time to add the herbs: wormwood, angelica root and yarrow - briefly bring to a boil so the aromas can fully develop.

Then let it infuse for ten minutes and strain again. This creates a harmonious apple-wine-herb base, fresh, lightly spiced and full of character.

# Caramel syrup

.LIQUID GOLD.



500 g sugar



500 ml water

Carefully **melt the sugar** over medium heat until it turns golden and shiny.

Then slowly **add the water** - be careful, it may splatter - and stir until a silky liquid forms.

**Let it cool** and pour it into a clean bottle.

# The grand moment

.MIX IT UP.



700 ml apple-wine-herb base



250 ml apple brandy



60 ml caramel syrup

Now combine everything: **mix well, chill briefly** and **pour into your favourite bottle.**

# South Tyrol in every sip

.CHEERS.



Best served ice-cold in a martini glass, garnished  
with a dried apple slice.

The vermouth is fruity, fresh, and lightly spiced -  
perfect as an aperitif or for a special moment  
that lingers in memory.

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